



**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME <b>SUSHI ROLL LAND</b>		DATE 5/14/2021	REINSPECTION DATE 5/28/2021	PERMIT EXPIRATION 10/30/2070
LOCATION 12959 PEYTON DR B, CHINO HILLS, CA 91709			INSPECTOR Amanda Tieu	
MAILING ADDRESS 12959 PEYTON DR STE B, CHINO HILLS CA 91709			IDENTIFIER: None	
			SERVICE: 001 - Inspection - Routine	
			RESULT: 05 - Corrective Action / Follow up Required	
			ACTION: 03 - Reinspection Required	
TIME IN 12:37 PM	TIME OUT 3:04 PM	FACILITY ID FA0014086	RELATED ID PR0018619	PE 1621

Based on an inspection this day, the items marked below identify the violation(s) in operation or facilities which must be corrected. Failure to correct listed violation(s) prior to the designated compliance date may necessitate an additional inspection to be billed at the hourly rate as provided in the San Bernardino County Code [Schedule of Fees](#).

Administrative Order to Show Cause (OSC): The Permittee has the right to a hearing if requested in writing within 15 calendar days of receipt of this notice, to show cause why the permit to operate should not be suspended or revoked; otherwise the right to a hearing shall be deemed waived.



**SCORE 82**

Reduce food loss, and feed those in need by donating your surplus food. [Learn more about donating surplus food.](#)

See the following pages for the code sections and general requirements that correspond to each violation listed below.

- In = In compliance
- N/O = Not observed
- N/A = Not applicable
- + COS = Corrected on-site
- ⊗ MAJ = Major violation
- ⊗ OUT = Out of compliance

DEMONSTRATION OF KNOWLEDGE		COS	MAJ	OUT
In	N/O			⊗
1. Demonstration of knowledge; food safety certification				
EMPLOYEE HEALTH & HYGIENIC PRACTICES				
In			4	
2. Communicable disease; reporting, restrictions & excl				
In	N/O			2
3. No discharge from eyes, nose, and mouth				
In	N/O			2
4. Proper eating, tasting, drinking or tobacco use				
PREVENTING CONTAMINATION BY HANDS				
In	N/O		4	2
5. Hands clean and properly washed; gloves used prop				
In				⊗
6. Adequate handwashing facilities supplied & accessib				
TIME AND TEMPERATURE RELATIONSHIPS				
In	N/O	N/A	4	⊗
7. Proper hot and cold holding temperatures				
In	N/O	N/A	4	⊗
8. Time as a public health control; procedures & record				
In	N/O	N/A	4	⊗
9. Proper cooling methods				
In	N/O	N/A	4	
10. Proper cooking time & temperatures				
In	N/O	N/A	4	
11. Proper reheating procedures for hot holding				
PROTECTION FROM CONTAMINATION				
In	N/O	N/A		2
12. Returned and reserve of food				
In			4	2
13. Food in good condition, safe and unadulterated				
In	N/O	N/A	+	⊗
14. Food contact surfaces: clean and sanitized				

FOOD FROM APPROVED SOURCES		COS	MAJ	OUT
In			4	
15. Food obtained from approved source				
In	N/O	N/A		2
16. Compliance with shell stock tags, condition, display				
In	N/O	N/A		2
17. Compliance with Gulf Oyster Regulations				
CONFORMANCE WITH APPROVED PROCEDURES				
In		N/A		2
18. Compliance with variance, specialized process, and HACCP Plan				
CONSUMER ADVISORY				
In	N/O	N/A		2
19. Consumer advisory provided for raw or undercooked foods				
HIGHLY SUSCEPTIBLE POPULATIONS				
In		N/A	4	
20. Licensed health care facilities/public and private schools; prohibited foods not offered				
WATER/HOT WATER				
In			4	2
21. Hot and cold water available				
LIQUID WASTE DISPOSAL				
In			4	2
22. Sewage and wastewater properly disposed				
VERMIN				
In			4	2
23. No rodents, insects, birds, or animals				

SUPERVISION	OUT
24. Person in charge present and performs duties	1
PERSONAL CLEANLINESS	
25. Personal cleanliness and hair restraints	1
GENERAL FOOD SAFETY REQUIREMENTS	
26. Approved thawing methods used, frozen food	1
27. Food separated and protected	⊗
28. Washing fruits and vegetables	1
29. Toxic substances properly identified, stored, use	1
FOOD STORAGE/DISPLAY/SERVICE	
30. Food storage; food storage containers identified	⊗
31. Consumer self-service	1
32. Food properly labeled & honestly presented	1

EQUIPMENT/UTENSILS/LINENS	OUT
33. Nonfood contact surfaces clean	1
34. Warewashing facilities: installed, maintained, used	1
35. Equipment/Utensils approved; installed; clean; good repa	1
36. Equipment, utensils and linens: storage and use	1
38. Adequate ventilation and lighting; designated area	1
39. Thermometers provided and accurate	1
40. Wiping cloths: properly used and stored	⊗
PHYSICAL FACILITIES	
41. Plumbing: proper backflow devices	1
42. Garbage and refuse properly disposed; facilities m	1
43. Toilet facilities: properly constructed, supplied, clea	1
44. Premises; personal/cleaning items; vermin-proofin	1

PERMANENT FOOD FACILITIES	OUT
45. Floor, walls, ceilings: built, maintained, and clean	⊗
46. No unapproved private homes/living or sleeping qu	1
SIGNS REQUIREMENTS	
47. Signs posted; last inspection report available	1
48. Food handler cards	3
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	
52. VC&D	
53. Impoundment	
54. Permit Suspension	



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**14. FOOD CONTACT SURFACES: CLEAN AND SANITIZED** **MAJOR**

**POINTS**  
**4**  
Compliance date not specified  
Complied on 5/14/2021  
Violation Reference - HSC -  
113984(e), 114097, 114099

**Inspector Comments:** 1) Observed excessive black mold-like substance accumulating on the ice deflector blade and within the ice chute. Observed black mold-like substance dripping into the ice from the ice deflector blade at the time of inspection.

Immediately clean and sanitize the ice machine. Maintain all food contact surfaces in a clean and sanitary manner to prevent contamination.

Corrected on site: Owner immediately turned off the ice machine. Owner was immediately instructed to discontinue use of the ice machine for customer use.

2) Observed sushi chef wipe a cutting knife with a soiled wiping cloth at the beginning of inspection. Per sushi chef, the wiping cloth was taken from the sanitizer bucket located beneath the sushi bar handwash sink. Observed sanitizer bucket measured 0 ppm chlorine. Observed knife not use at this time.

Immediately discontinue practice and increase chlorine sanitizer concentration.. Ensure that all food contact surfaces are sanitized with a minimum of 100 ppm for chlorine.

Corrected on site: Sushi chef was immediately instructed to clean and sanitized the cutting knife at the time of inspection. Owner was immediately instructed to increase chlorine sanitizer level within the sanitizer bucket. Observed sanitizer bucket measured 100 ppm chlorine.

3) Observed the following items:

-Observed (3) tongs stored on the oven handle to be protruding out within the walking path at the cooks line. Observed tongs not in use at this time.

-Observed multiple metal scoops stored above the back kitchen handwash sink located left of the back delivery door.

Discontinue this practice. Ensure food contact surfaces to be stored in a clean and sanitary area to prevent contamination.

Corrected on site: Owner immediately relocated the above items at this time. Owner was instructed to clean and sanitize the utensils prior to use.

**Violation Description:** All food contact surfaces of utensils and equipment shall be clean and sanitized. (113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101 (b-d), 114105, 114109, 114111, 114113, 114115 (a, b, d), 114117, 114125(b), 114135, 114141)

**More Information:** <http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/TowelSanitizingSolution.pdf>

**1. DEMONSTRATION OF KNOWLEDGE; FOOD SAFETY CERTIFICATION**

**POINTS**  
**2**  
Compliance date not specified  
Not In Compliance  
Violation Reference - HSC -  
113947-113947.1

**Inspector Comments:** Upon questioning, the owner was unable to demonstrate adequate knowledge of the minimum hot and cold holding temperatures for potentially hazardous foods.

Ensure all employees have knowledge of proper food handing practices, such as the minimum hot and cold holding temperature for potentially hazardous foods.

Corrected on site: The owner and employee was educated of the following:

Minimum cold holding temperature for potentially hazardous food: 41 F  
Minimum hot holding temperature for potentially hazardous food: 135 F

**Violation Description:** All food employees shall have adequate knowledge of and be trained in food safety as it relates to their assigned duties. (113947) Food facilities that prepare, handle or serve non-prepackaged potentially hazardous food, shall have an employee who has passed an approved food safety certification examination. (113947-113947.1)

**More Information:** <http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/FoodSafetyPracticesOverview.pdf>



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**6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE**

**POINTS**  
**2**

Compliance date not specified  
Not In Compliance  
Violation Reference -

**Inspector Comments:** 1) Observed no hand soap and paper towels provided within the sushi bar and back kitchen hand wash sinks.

Immediately discontinue this practice. Ensure all handwashing sinks are stocked with hand soap, paper towels, and warm water at a temperature of at least 100F at all times.

Corrected on site: Owner was immediately instructed to provide hand soap and paper towels at the time of inspection.

2) Observed the back handwash sink located left of the back delivery door to be obstructed by an apron. Observed multiple personal items stored within the handwash sink basin.

Immediately discontinue this practice. Ensure all handwashing sinks are clean, unobstructed, and accessible at all times for proper hand washing

**Violation Description:** Handwashing soap and towels or drying device shall be provided in dispensers; dispensers shall be maintained in good repair. (113953.2) Adequate facilities shall be provided for hand washing. (113953, 113953.1, 114067(f)). Handwashing sink is not separated from a warewashing sink by a 6 inch high metal splashguard or 24 inch separation. (113953) Handwashing sinks shall not be obstructed, inaccessible, used improperly or kept unclean. (113953.1)

**7. PROPER HOT AND COLD HOLDING TEMPERATURES**

**POINTS**  
**2**

Compliance date not specified  
Not In Compliance  
Violation Reference - HSC -  
113996, 113998, 114037

**Inspector Comments:** Observed the following items at this time:

1) Observed multiple plates of raw salmon, tuna, and albacore stored within the sushi display case located adjacent to the unused cold holding preparation table measured from 48 F to 53 F. Per owner, the raw fish were prepared approximately 1 hour prior to the time of measurement.

2) Observed multiple plates of raw salmon and tuna stored within the sushi display case located right of the black styrofoam box of ice measured from 44 F to 50 F. Per owner, the raw fish were prepared approximately 1 hour prior to the time of measurement.

Ensure all potentially hazardous foods (PHF) are properly held at 41F or below for cold holding, or 135F for hot holding, to avoid contamination of foods.

Corrected on site: Owner was instructed to relocate the above raw fish into the sushi cold holding preparation unit to facilitate rapid cooling.

**Violation Description:** Potentially hazardous foods shall be held at or below 41F or at or above 135F. (113996, 113998, 114037, 114343(a))

**More Information:** [http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Food\\_Danger\\_Zone.pdf](http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Food_Danger_Zone.pdf)



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### 8. TIME AS A PUBLIC HEALTH CONTROL; PROCEDURES & RECORDS

<b>POINTS</b> <b>2</b>	Compliance date not specified
	Not In Compliance
	Violation Reference - HSC - 114000

**Inspector Comments:** Observed the following items

-Observed (2) sushi rice stored within a rice cooker located at the sushi bar area measured 87 F to 101 F  
-Observed (3) sushi rice stored within a rice cooker located at the back preparation table located across the back delivery door measured 81 F to 100 F

Per cook, the facility used to maintain time logs and procedures. Per owner, the sushi rice was stored out of room temperature at 11AM. Observed no time stamp, written procedures, and written logs at the time of inspection.

Ensure that all potentially hazardous foods are maintained at or below 41F while cold holding.

If time is used to maintain potentially hazardous foods, the following criteria must be followed:

- Written procedures must be maintained on site and available for inspection.
- Written logs must be maintained for all foods that are maintained outside temperature control.
- Time markings must be on the foods which describes the scheduled discard time, not to exceed four hours.

Ensure all food are discarded if held out of temperature for more than 4 hours.

Corrected on site: Owner provided time stamps to the above sushi rice at this time. The facility was give a time as a public health log and procedures template.

**Violation Description:** When time only, rather than time and temperature, is used as a public health control; food must be marked or otherwise identified as to what time the food was removed from temperature control. (114000) Food items shall not exceed the time marked. (114000)

### 9. PROPER COOLING METHODS

<b>POINTS</b> <b>2</b>	Compliance date not specified
	Not In Compliance
	Violation Reference - HSC - 114000

**Inspector Comments:** Observed an approximately 4 inch deep metal container of fried sweet potatoes stored on the sushi bar preparation table measured 103 F. Per owner, the sweet potatoes are cooling at this time and was prepared approximately 15 minutes prior to the time of measurement. Observed the fried sweet potatoes to be completely closed with a plastic lid. Upon further inspection, observed water condensation on the plastic lid at this time.

Ensure potentially hazardous foods are cooled rapidly from 135F to 70F within two (2) hours and then cooled from 70F to 41F or below within the next four (4) hours for a total of six hours using approved cooling methods.

Approved cooling methods include;

- Placing the food in shallow, heat-conductive pans.
- Separating the food into smaller or thinner portions.
- Using rapid cooling equipment such as chill blasters.
- Adding ice as an ingredient.
- Using ice paddles.
- Placing containers in an ice bath, stirring food frequently.
- In accordance to an approved HACCP Plan.

Corrected on site: Owner was instructed to transfer the fried sweet potatoes onto a shallow pan to facilitate rapid cooling. Observed employee transferring the fried sweet potatoes onto a shallow pan and relocated into the walk-in cooler .

**Violation Description:** All potentially hazardous food shall be RAPIDLY cooled from 135F to 70F, within 2 hours, and then from 70F to 41 F, within 4 hours. Cooling shall be by one or more of the following methods: in shallow containers; separating food into smaller portions; adding ice as an ingredient; using an ice bath; stirring frequently; using rapid cooling equipment; or, using containers that facilitate heat transfer. PHF is to be cooled within 4 hours to 41F if prepared from ingredients at ambient temperature. Deliveries of PHF is to be cooled to below 41F within 4 hours if received between 41F to 45F.

**More Information:** [http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/cooling\\_hot\\_food\\_safely.pdf](http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/cooling_hot_food_safely.pdf)



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**27. FOOD SEPARATED AND PROTECTED**

<b>POINTS</b> <b>1</b>	Compliance date not specified Not In Compliance	<b>Inspector Comments:</b> Observed a container of raw chicken stored above a box of vegetables located within the walk-in cooler rack.  Store all raw potentially hazardous foods separate from ready to eat foods to avoid cross contamination.
	Violation Reference - HSC - 113984 (a, b, c, d, f)	

**Violation Description:** All food shall be separated and protected from contamination. (113984 (a, b, c, d, f), 113986, 114060, 114067(a, d, e, j), 114069(a, b), 114077, 114089.1 (c), 114143 (c)) All food shall be stored, prepared, displayed or held so that it is protected from contamination.

**30. FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED**

<b>POINTS</b> <b>1</b>	Compliance date not specified Not In Compliance	<b>Inspector Comments:</b> 1) Observed the following items:  -Observed a bulk plastic container of white powder substance stored beneath the preparation table located right of the stove top/grill. Per owner, the white powder was tempura flour.  -Observed a plastic container of black liquid stored at the back storage metal rack. Per owner, the black liquid was soy sauce.  Provide labels for these items and any other containers of food or ingredients that have been removed from original packages and/or are not easily recognizable.  2) Observed multiple frozen food items stored on the flooring beneath the metal shelving within the walk-in freezer.  Ensure all foods are kept at minimum 6 inches above the floor to prevent from contamination.
	Violation Reference - HSC - 114047, 114049, 114051	

**Violation Description:** Food shall be stored in approved containers and labeled as to contents. Food shall be stored at least 6" above the floor on approved shelving in an approved location to prevent possible contamination. (114047, 114049, 114051, 114053, 114055, 114067(h), 14069 (b))

**40. WIPING CLOTHS: PROPERLY USED AND STORED**

<b>POINTS</b> <b>1</b>	Compliance date not specified Not In Compliance	<b>Inspector Comments:</b> 1) Observed multiple wiping cloths stored out of the sanitizer bucket through out the sushi bar and back kitchen area.  Ensure, after every use, wet wiping cloths are returned to sanitizer solution and are completely submerged in sanitizing solution.  2) [REPEAT VIOLATION] Observed the sanitizer bucket located at the back kitchen entry and below the sushi bar handwash sink measured 0 ppm.  Discontinue practice. Ensure to maintain all chlorine sanitizer buckets at a minimum sanitizer concentration of 100 ppm.  Corrected on site: Employee increase the sanitizer bucket concentration at the time of inspection. Observed sanitizer buckets measured 200 ppm chlorine by the end of the inspection.
	Violation Reference - HSC - 114135, 114185.1	

**Violation Description:** Wiping cloths used to wipe service counters, scales or other surfaces that may come into contact with food shall be used only once unless kept in clean water with sanitizer. (114135, 114185.1, 114185.3 (d-e)) Sponges shall not be used in contact with cleaned and sanitized or in-use food contact surfaces. (114135)



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#### 45. FLOORS, WALLS AND CEILINGS: BUILT, MAINTAINED, AND CLEAN

<b>POINTS</b> <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114143 (d), 114266	Inspector Comments: Observed the following items:  -Excessive food debris and grease accumulation on the flooring beneath the fryer -Excessive ice accumulation on the flooring and wall within the walk-in freezer  Maintain all floors and all kitchen equipment in a clean and sanitary manner at all times.
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**Violation Description:** The walls / ceilings shall have durable, smooth, nonabsorbent, and washable surfaces. All floor surfaces, other than the customer service areas, shall be approved, smooth, durable and made of nonabsorbent material that is easily cleanable. Approved base coving shall be provided in all areas, except customer service areas and where food is stored in original unopened containers. Food facilities shall be fully enclosed. All food facilities shall be kept clean and in good repair. (114143 (d), 114257, 114266, 114268, 114268.1, 114271, 114272) Cleaning must be an approved dustless method. (114268.1) Mats and duckboards, if used, must be removable and easily cleanable. (114272) Open-air barbecues or wood-burning ovens floor surfaces must extend a minimum of five feet and be impervious or easily cleanable. (114143(d))

#### CV. COVID-19 OBSERVATIONS

<b>POINTS</b> <b>0</b>	Compliance date not specified Not In Compliance Violation Reference - SBC Policy - No Reference Number Specified	Inspector Comments: Observed no COVID-19 site specific plan maintained onsite. Observed facility open for indoor dining and take out only. Per owner, the facility is only open at 25% capacity.  Ensure facility is following COVID-19 State guidelines:  1. Perform a detailed risk assessment and implement a site-specific protection plan 2. Train employees on how to limit the spread of COVID-19, including how to screen themselves for symptoms and stay home if they have them 3. Implement individual control measures and screenings 4. Implement disinfecting protocols 5. Implement physical distancing guidelines  <a href="https://wp.sbcounty.gov/dph/programs/ehs/communicable-disease-profiles/">https://wp.sbcounty.gov/dph/programs/ehs/communicable-disease-profiles/</a>
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**Violation Description:** Observations regarding COVID-19 associated changes to practices are recorded here.

#### IMPORTANT: Risk Based Inspection Frequency

Food facilities that pose a higher risk level for causing foodborne illness will be subject to an additional inspection, to be billed at the hourly rate as provided in the San Bernardino County Code [Schedule of Fees](#). Facilities that received one or more of the following will be elevated to a high risk tier:

- A score letter of "C" or lower on one of the last two graded inspections,
- A score letter of "B" on two of the last three graded inspections,
- Repeated "four (4) point violation Risk Factor" (critical violation codes 1-23) on the last two inspections, or
- Four (4) or more critical violations (codes 1-23) noted during an inspection, or
- A permit suspension (closure) on your last graded inspection.

#### Food Establishment Donor Survey

Will you please take a few moments of your time to complete our [Food Establishment Donor Survey](#)? The purpose of this survey is to learn about current food recovery and food waste reduction efforts and struggles throughout San Bernardino County.

The feedback from the survey will help us identify barriers and opportunities, and connect you with nearby charitable feeding organizations so you can donate your surplus food. Once you complete the survey, you can view your entry and connect with other donor food establishments and charitable feeding organizations in the following [Live Web Map](#).

#### Overall Inspection Comments



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On this date, a grade "B" card was posted.

DO NOT REMOVE, RELOCATE OR MOVE GRADE CARD. Non-compliance will result in a charged follow-up inspection at an hourly rate of \$245.

The following documentation was provided:

- 1) Guidance for Operating During COVID-19 Recovery
- 2) Time Stamp Monitoring Log
- 3) Cooling Hot Food Safely
- 4) How To Avoid Cross-Contamination
- 5) Safe Food Handling Practices
- 6) How to Keep Food Out of the Danger Zone
- 7) Food Facility Risk Based Inspection Frequency
- 8) Top 5 CDC Risk Factors
- 9) Request for Re-Score Inspection
- 10) Decal: Hot/cold holding, cooking temperature

\*NOTE:

- 1) PEP talk will be emailed to the facility
- 2) For a B Grade (Score of 80 to 89): A re-score inspection may be requested by a food facility that receives a "B" grade after the completion of an official routine inspection. The request is optional on the part of the facility which may wish to attempt to improve their score or letter grade. A Health official will complete the re-score inspection within ten (10) County business days of the food facility submitting a request for a re-score inspection.
- 3) \*No signature obtained due to COVID-19 safety measures. "No Signature." The contents of the routine inspection has been discussed with the owner\*

**FREE Classes to L.E.A.R.N!**

Liaison Education And Risk Network (L.E.A.R.N.) is a FREE class based on the fundamentals of Active Managerial Control and the Centers for Disease Control and Prevention's five risk factors that lead to foodborne illnesses. Find out when the next L.E.A.R.N. class is by checking our [calendar](#).

**Signature(s) of Acknowledgement**

NO SIGNATURE

NAME: Bong Kyu Song  
TITLE: Owner